



THE PARSON SHIRAZ 2016

The Winery

Chapel Hill Winery was built on the site of the historic Seaview Chapel. The Chapel was built in 1865 and now serves as our winery tasting room. The first vines were planted at Chapel Hill in 1972 and the first vintage was in 1975.

Now under the guidance of winemakers Michael Fragos and Bryn Richards, Chapel Hill strives to hand craft wines with purity and balance. All of the grapes and wines are handled gently, in small batches to ensure that the wonderful site and varietal characters are nurtured and respected.

The Vintage

The 2015/16 growing season had below average rainfall. Mean average temperatures were also consistently above average. A timely rainfall event in early February refreshed the vines and slowed sugar accumulation as they entered the final stages of ripening, resulting in vibrant varietal fruit flavours.

The Wine

The Parson Shiraz is the perfect gateway to McLaren Vale Shiraz and it's evocative array of fruit flavours and textures.

This wine displays generous aromas of mulberries, dusted with exotic Indian spices. The luscious palate is brimming with both aniseed and satsuma plum flavours that seamlessly integrate into the persistent mouth coating tannins.

Wine Specifications

Variety: 100% Shiraz

Appellation: 100% McLaren Vale

Harvest date: 11th February to 10th March 2016

Sugar at

harvest: 13.9° -14.2° Baume Oak ageing: 100% French Oak

12 months

pH: 3.71 Acidity: 5.9 g/L Alcohol: 14.5 % v/v Residual sugar: 1.7 g/L

Bottling date: 2nd March 2017 Release date: 1st April 2017 Closure: Screw Cap

Winemakers: Michael Fragos & Bryn Richards

Viticulturist: Rachel Steer

Suitable for vegetarians and vegans

Reviews and accolades

Gold Medal - New Zealand International Wine Show 2017

www.chapelhillwine.com.au